

Applicant : Brian K. Doyle et al.  
Appln. No. : 10/025,403  
Page -2-

---

IN THE CLAIMS:

Please cancel claims 4, 9, 10, 13, 18, 21, 28, and 34; and amend claims 1, 5, 11, 12, 14, 15, 19, 20, 23, 29, 30, 32, 33, 35 and 36.

---

A<sup>1</sup> 1. (Amended) A new type of cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and an exterior coating on said shaped substrate made primarily from particulate starch components, said coating applied to said substrate prior to cooking said substrate and cooked in place thereupon.

---

A<sup>2</sup> 5. (Amended) A new type of food product as set forth in claim 1, wherein said substrate is in the form of a waffle.

---

A<sup>3</sup> 11. (Amended) A new type of food product as set forth in claim 1, wherein said potato-based dough includes at least some cooked potato prior to being cooked with said substrate in place.

12. (Amended) A new type of food product as set forth in claim 1, wherein said dough includes at least some dehydrated potato.

---

A<sup>4</sup> 14. (Amended) A new type of food product as set forth in claim 1, wherein said substrate and coating together comprise a parfried article.

15. (Amended) A new type of food product as set forth in claim 14, wherein said substrate and coating further comprises a non-fried finish-cooked component.

A4 16. (Amended) A new type of food product as set forth in claim as set forth in claim 14, wherein said substrate and coating further comprise a fried finish-cooked article.

---

A5 19. (Amended) A new type of food product as set forth in claim 1, wherein said food product comprises a waffle.

20. (Amended) A new type of food product as set forth in claim 1, wherein said food product comprises a baked product.

---

A6 24. (Amended) A method of making a food item, comprising the steps of:  
making a formable shape-retaining dough from non-grain edible natural food substance;  
shaping said formable shape-retaining dough into a desired configuration;  
coating said shaped dough food item with a particulate starch-component ingredient mix;  
and  
cooking said shaped and coated non-grain dough food item with said coating in place upon it, to thereby obtain a shaped food product having a crispy exterior and a soft interior.

---

A7 29. (Amended) The method of claim 24, wherein said step of making a food dough comprises using potato tuber as said non-grain edible natural food substance.

30. (Amended) The method of claim 24, wherein said forming step comprises making a waffle shape from said dough.

---

Applicant : Brian K. Doyle et al.  
Appln. No. : 10/025,403  
Page -4-

---

A<sup>8</sup> 32. (Amended) The method of claim 24, wherein said step of shaping comprises forming said dough into a pancake.

33. (Amended) The method of claim 24, wherein said step of shaping comprises forming said dough into a shape which emulates a slice of a natural food.

---

A<sup>9</sup> 35. (Amended) The method of claim 24, including the step of using at least some shredded non-grain natural food in making said dough.

36. (Amended) The method according to claim 35, wherein said shredded non-grain natural food is at least partially dried before using it in making said dough.

---